

Stilton® & Blues



Blue Stilton®



At the centre of the Clawson range is traditional Blue Stilton®. It is a creamy coloured semi-hard cheese with greenish blue veining radiating from its centre and has a coat which is crusty, slightly wrinkled with a greyish brown hue. Blue Stilton® is normally aged to about 8 weeks.

NUTRITIONAL FACTS

Typical values per 28g

Energy kCal	110	Sugars - Less than 1g	
Protein	7	Fiber - Less than 1g	
Fat	10	Sodium	220
Saturated	6	Cholesterol	30
Carbohydrates - Less than 1g		Not a significant source of Trans fat	

INGREDIENTS

Pasteurised Cow's Milk, Salt, Rennet, Dairy Cultures, Blue Mould

CHEESE SUITABLE FOR VEGETARIANS



Why not try...



Bacon, Leek & Stilton® Quiche

Ingredients

Serves 4-6

- 5oz self raising flour
- 3oz butter, cut into chunks
- 5 tbsps of iced water
- 4oz leeks
- 5oz smoked streaky bacon, chopped
- 2 tbsps olive oil
- 4oz Blue Stilton®, crumbled
- 2 eggs
- 200ml milk
- Seasoning as required

Method

Oven Temp : 180°C/Gas 4/350°F

- Sift flour into a bowl and add the butter. Rub into the flour until the mixture resembles breadcrumbs.
- Add the water gradually until the mixture binds together like a dough.
- Wrap the dough in cling film and allow to rest in a fridge for ½ an hour
- Bring a pan of water to the boil and gently simmer the chopped leeks for 5 mins. allowing them to soften slightly, meanwhile heat the olive oil in a frying pan and gently cook the bacon pieces. Allow both the leeks and bacon to cool slightly.
- Roll out the pastry and line an 8" flan case ensuring that the pastry is trimmed around the edges of the flan case.
- Place the leeks and bacon in the flan case and sprinkle the crumbled Stilton® on top.
- Combine the eggs and milk together and season as required. Pour the mixture into the flan case ensuring that the mixture does not spill over the edges. Bake in a preheated oven for 25 -30 mins. until the flan is firm to touch and golden brown.
- Serve with a green salad.

Wine pairings

- Taylors LBV or Sauternes

Also in Stilton® & Blues...

- Mature Blue Stilton®
- White Stilton®
- Blue Shropshire
- Blue Vinney



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